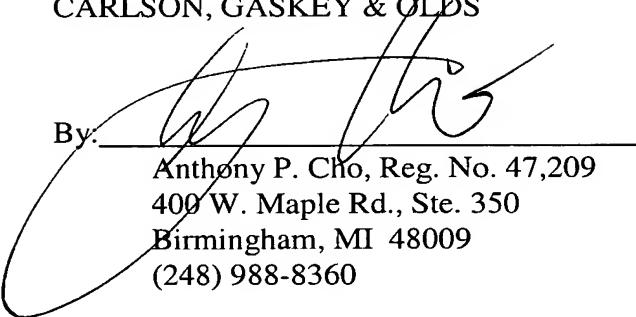


REMARKS

Examination of this application is requested.

Respectfully submitted,

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CERTIFICATE OF MAILING BY "EXPRESS MAIL"

I hereby certify that this paper is being deposited with the United States Postal Service "Express Mail Post Office to Addressee" service under 37 CFR 1.10 on January 4, 2005, and is addressed to the Mail Stop PCT, Commissioner For Patents, P. O. Box 1450, Alexandria, VA 22313-1450.



Theresa M. Palmateer

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APPENDIX 1

On page 1, immediately following the title, please insert the following as the first paragraph:

This application claims priority to PCT Application No. PCT/GB2003/002896 filed on 4 July 2003, which claims priority to United Kingdom Patent Application GB 0215442.5 filed on 4 July 2002, United Kingdom Patent Application GB 0219487.6 filed on 21 August 2002, and United Kingdom Patent Application GB 0300532.9 filed 10 January 2003.

On page 1, after the first paragraph inserted above, please insert the following title:

BACKGROUND OF THE INVENTION

On page 1, please replace the second paragraph, beginning on line 7, with the following paragraph:

It is known to sell pre-mixed alcoholic and non-alcoholic beverages. Examples of such beverages include pre-mixed gin and tonic, whisky and cola, rum and fruit juice, rum and cola, mineral water and fruit cordial as well as milkshakes and "smoothies". However, in some instances the taste of such pre-mixed drinks may degrade if left on the shelf for an extended period prior to consumption. In other instances, the mixed components may react together such that the mixture may no longer be drinkable or effective if not consumed or ~~utilised~~ utilized almost immediately. An example of such a mixture would be that of water and an effervescent indigestion or cold remedy.

On page 1, after the third paragraph, please insert the following title at line 21:

SUMMARY OF THE INVENTION

On page 1, after the fifth paragraph, please insert the following title at line 30:

BRIEF DESCRIPTION OF THE DRAWINGS

On page 3, please replace the seventh paragraph, beginning on line 19, with the following paragraph:

FIGURES 20, ~~22-21~~ and 22 are cross-sectional views through a dispenser according to a tenth embodiment of the present invention in the closed, open and sports cap lifted states respectively;

On page 4, after the second paragraph, please insert the following title at line 7:

DETAILED DESCRIPTION

On page 4, please replace the fourth paragraph, beginning on line 12, with the following paragraph:

The dispenser comprises a first upper portion indicated generally at 14 and a second lower portion indicated generally at 16. It can be seen that both the first and second portions 14 and 16 are generally cylindrical in shape, being mounted about a common axis 15, with the upper portion being closed off to define a reservoir 22 containing a liquid 20. It can be seen that in this embodiment the major part of the first portion 14 is formed from transparent material 18 (~~e.g.~~, transparent plastics) with the remainder having a textured or knurled first engagement portion 24 to assist a user in gripping the first portion 14. In other classes of embodiment, the reservoir may be entirely opaque, entirely transparent, entirely translucent, and/or the engagement portion 14 may be increased in size. A similar textured surface 26 is provided on the second portion 16. Examples of suitable materials from which the dispenser may be made include polyethylene terephthalate (PET) and polypropylene.

On page 7, please replace the second full paragraph, beginning on line 11, with the following paragraph:

A hole 134 is provided at the ~~entre~~ center of wall 132 and has a cylindrical extension 150 extending downwardly therefrom terminating at a pointed circular tip 152. The tip 152 is arranged so as to contact a correspondingly dimensioned disc 154 positioned at the centre of wall 140. The periphery of the disc 154 is preferably weakened (~~e.g.~~, by thinning the material at the interface between the funnel portion and the disc 154). To improve the seal between the tip 152 and its point of contact with the disc 154, this region may be provided with suitable sealing material (~~e.g.~~, an elastomeric material such as synthetic rubber).

On page 10, please replace the second full paragraph, beginning at line 9, with the following paragraph:

At its upper end, conduit 475 extends beyond the top of reservoir 422 to provide a convenient drinking or pouring spout. The top of the conduit 475 is preferably closable to ~~minimise~~minimize the risk of contaminants entering it. In this embodiment a known “sports cap” type closure arrangement 485 is provided. The top of the conduit 475 has a centrally mounted plug 472 standing proud therefrom, the plug being mounted via arms 479 so as to provide apertures 478 through which the contents of the container 412 may pass.

On page 15, please repalce the first paragraph, beginning at line 1, with the following paragraph:

This embodiment ~~utilises~~utilizes a similar principle to the ninth and tenth embodiments but dispenses by a two step twist and lift mechanism. It can be seen that pegs 894 are inverted in comparison with embodiment of Figure 16, and are provided on an extension of downwardly extending sleeve 1032. Complementary upwardly extending recesses 1092 are provided on a downwardly facing surface 1091 of the second portion 1016.

On page 16, please replace the first full paragraph, beginning at line 4, with the following paragraph:

It can be seen that the primary difference between this embodiment and the ninth embodiment is that the first and second portions 1214 and 1216 are one-piece ~~mouldings~~moldings. That is to say, plug 1295 and pegs 1294 of the first portion are integrally formed with the remainder of the first portion using a suitable ~~moulding~~molding technique.

On page 19, please replace the second full paragraph, beginning at line 8, with the following paragraph:

It will be further appreciated that numerous changes may be made within the scope of the present invention. For example, the second wall may be provided over the mouth of the container rather than on the second portion. The dispenser may be adapted so as to provide a positive pressure to the material during dispensing or to permit the relative pressures of the reservoir and container to be substantially equalised prior to

dispensing (e.g.—e.g., by having means to enable pressure in the container to be vented prior to or during dispensing). A scale may be provided on the reservoir to enable the amount of material being dispensed to be measured out and the barrier means reclosed. Any suitable arrangement for piercing the first or second wall may be used. As an alternative to piercing, a reclosable valve may be opened or depressed by manipulation of the dispenser. The dispenser may be non circular in shape and may be adapted to dispense solids such as powders and tablets (e.g.—e.g., by providing larger and/or a greater number of holes), and gases (by providing a gas tight seal in the barrier means) into a container in addition to liquids as described above. It is envisaged that the third embodiment illustrated in Figure 8 would be particularly suited to this purpose. A tamper evident connection of any suitable known kind may also be provided between the dispenser and container to which it is secured. More than one reservoir may be provided in the dispenser, so that a user may select, for example, a particular compound or flavour—flavor to be added to a drink or other material held in a container from two or more different compounds or flavours—flavors held in the dispenser. The multiple reservoirs may be arranged such that the contents thereof can only be dispensed into the container in a particular sequence to ensure that, for example, a chemical reaction within the container occurs in a predetermined manner.

On page 19, please repalce the last partial paragraph, beginning at line 32, with the following paragraph:

As well as being used in relation to alcoholic and non alcoholic drinks, the dispenser may be used in numerous other applications. For example, the dispenser may be used to add herbs, spices or other flavourings—flavorings to a “cook-in” sauce or ready meal provided in the container, dispensing fruits or other flavourings—flavorings into yoghurts—yogurts, as well as in numerous other food and beverage related applications. The dispenser may also be used for biological and chemical applications (such as testing kits) in which a reactive compound could be dispensed from the dispenser into a container without the risk of spillage or contamination, as well as for cosmetics and health and beauty products such as shampoos and conditioners. The dispenser may further have applications in household and vehicle related products (e.g.—e.g., the dispensing of two-stroke oil into petroleum), and in pharmaceutical or medical products.